

COCKTAIL MENU

\$28.95 per 10 (minimum of 10 per flavour choice)

- Mini Goat cheese and caramelized onion tartlets
- Vegetarian rice paper rolls with soy dipping sauce
- Mini Thai chicken balls with lemongrass, coriander and sweet chilli sauce
- Mini Peking duck risotto rice cakes topped with spicy pumpkin and thinly sliced duck fillet
- Mini Beef and smoked tomato Beef Balls and yoghurt dipping sauce
- Peri-Peri marinated chicken fillet Tangy and spicy baked on a skewer, Lime Yoghurt
- Minced Lamb Samosas, with traditional Indian herbs and spices, Mango-Yoghurt Chutney
- Vegetable Samosas, finely diced vegetable with a with a gentle curry spice served with eggplant chutney
- Crisp Baked Filo Triangle filled with spinach and ricotta
- Tender Chicken fillet wrapped in Black forrest ham
- Spanish Chorizo and Vegetable risotto cubes, Herb aioli
- Gently spiced, herb filled Jalapeno pepper in a crisp Beer Batter

\$32.95 per 10 (minimum of 10 per flavour)

- King Prawn coated with an Asian inspired dressing, hand wrapped in crispy potato string
- Traditional Peking Duck pancake Cones with cucumber batons, spring onion and Hoi Sin dressing
- Prawn, Snow pea shoot & Vegetable rice paper rolls
- Potato fritter topped with smoked Ocean Trout and a dill crème fraiche
- Beef & Burgundy mini pies topped with cracked black pepper
- Spanish potato croquette with manchego cheese and corn baked golden brown

- Panko-breadcrumbs, Parmesan and lemon pepper crumbed chicken fingers with basil aioli
- Light Tempura Wild Barramundi Goujon, Soy dipping
- Wild Mushroom and Spanish chorizo Tartlet
- Crisp Haloumi cheese fingers wrapped with Pancetta and Rosemary

\$36.95 per 10 (minimum of 10 per flavour)

- Skewer of Lamb fillet Brushed with a Basil Pesto
- Fresh Crab and prawn Meat, with Vermicelli noodles and Vegetables encased in crispy netted rice paper
- Lemon and Herb basted prawn skewers with a citrus aioli
- Blue swimmer Crab-cakes with a sweet chilli Aioli
- Char grilled medallion of Beef fillet brushed with Olive Tapenade
- Homemade Gourmet Pizza Slabs

Homemade Gourmet Pizza Slabs \$23.95 per slab (20-25 baton pieces per slab)

- Leg ham, Spanish onion, mozzarella and mixed olives
- Chorizo sausage, Feta, Zucchini, Spinach and Roasted Pepper
- Traditional tomato and prosciutto
- Char grilled vegetable and ricotta
- Basil Pesto and Bacon, Pine-nuts, Cherry Tomato
- Semi dried tomatoes, goat's cheese, rocket lettuce, spring onion

Authentic Japanese Sushi Tapas

Featuring a delectable selection of traditional as well as vegetarian sushi, inside-out rolls, nigiri sushi and green tea soba nori rolls

- 1. \$45.00 (20 pieces)
- 2. \$65.00 (30 pieces)
- 3. \$85.00 (40 pieces)
- 4. \$125.00 (60 pieces)

Long Rectangular Tarts \$22.95 (12-14 pieces per tart)

- Roasted pepper, char-grilled zucchini, goat's cheese and fresh basil
- Smoked salmon spring onion and ricotta
- Pesto chicken and leek
- Oven roasted tomato, spinach and prosciutto
- Traditional Lorraine with bacon and onion
- Caramelized onion, kale, Feta and Field Mushroom

Sandwiches

\$5.95 per round (4 points per round, minimum of 4 sandwiches per flavour)

- Summer garden salad and cheddar cheese
- Bacon, lettuce, tomato & avocado
- Smoked salmon, cream cheese, Spanish onion and capers
- Oven Roasted Turkey Breast, Cranberry Yoghurt
- Thinly sliced Black Forrest ham, Pickled Gurken, Tomato
- Pesto chicken, avocado, Rocket lettuce and Yoghurt Raita
- Leg ham, brie and our legendary homemade tomato chutney
- Roast beef, tomato chutney, cheese and pickles

Salads

Priced \$36.95 per bowl (serves between 8 – 12 people) / \$43.95 per bowl Quinoa Salad

- Oriental Chicken Salad, with mixed greens, red capsicum, snow peas and bean shoots

- Pasta Salad with semi dried tomatoes, Herb & curry-mango dressing
- Traditional Greek Salad
- Caesar – crispy bacon, egg & cos lettuce
- Moroccan Spiced baked beetroot and cous-cous salad with pine nuts
- Potato Salad – egg, chives & mustard-dill dressing
- Baby Spinach & Rocket, semi dried tomato, roast pumpkin & feta cheese salad
- Mixed green baby leaves, cucumber, avocado and tomato dressed with a verjuice and pumpkin seed oil vinaigrette
- Organic Quinoa Salad with roasted vegetables, goat's cheese fresh herbs and a hommus lemon dressing
- Thinly shaved Fennel and white cabbage salad dressed with a dill vinaigrette
- Traditional Coleslaw made with homemade dressings

Dessert Selection \$4.50 each

- Flourless Orange Cake
- Lemon Tartlets
- Passionfruit Tartlet
- Custard Fruit Tartlets
- Mixed Berry Custard Tart
- Raspberry Almond Tartlets
- Pecan and Macadamia Tartlets
- Chocolate Tarts
- Pear & Berry Frangipane Tarts

Handmade Macarons – \$3.00 each

- Standard Flavours
- Vanilla
- Vanilla and Runny Caramel
- Chocolate
- Raspberry
- Pistachio
- Jaffa – chocolate & orange
- Coconut
- Salted Caramel
- Other flavours made to order e.g Jaffa, Blueberry, Banana & Hazelnut, Rose, Lavender

Planning and Confirmation

- ❖ To make your special event a success we recommend catering requests are made well in advance of your function date. Confirmation and allocation of any catering date must be done with a 50% deposit paid to secure the date, with the balance due and payable either prior to function date or upon conclusion of the function with prior approval.
- ❖ For large catering events we require confirmation of numbers no less than 7 days before any function date.
- ❖ Up to 7 days' notice is required for any cancellation or date change.
- ❖ The Chef agrees to leave the kitchen at the conclusion of the night in the same state that it was found.
- ❖ If you should have any questions regarding our selection or special dietary requirements we will be happy to accommodate as best we can.
- ❖ We recommend the following guidelines for quantities and type of function;
- ❖ Short Cocktail Party/Pre Dinner (1 hour approx) – 3 to 4 pieces per Person
- ❖ Full Cocktail Party (2-3 hours) – 12 -15 pieces per Person
- ❖ Waitress/Chef Charges: (minimum 3 hours for any function)
- ❖ Normal Rates – Wait staff \$40.00 per hour Chef, \$50.00 per hour to attend/cook in your home
- ❖ Sunday/Public Holiday Rates –Wait staff \$70.00 per hour, Chef \$80.00 per hour to attend cook in your home
- ❖ If you should have any questions regarding our selection or special dietary requirements we will be happy to accommodate as best we can.

The Chef can be contacted directly to answer any queries you might have:

David Whitfield

Küche Inspirational Food

19 South Concourse Beaumaris, Victoria 3193 Ph. 03 9589 0900 / Fax 03 9589 7488 / Email info@kuche.com.au
www.kuche.com.au